

## SNACKS

### FRIED CALAMARI

jalapeno, whole wheat flour, cilantro aioli, preserved meyer lemon **8**

### POTATO GNOCCHI

italian sausage, pumpkin, broccolini, sage cream **10**

**ENTREE OPTION 15**

### MUSHROOM BRUSCHETTA

herbs, garlic, cheese, cream, mushrooms over grilled bread **8 V**

### PIZZETTA

sundried tomato pesto, garlic confit, caramelized onion, olive, frisse **7 V**

### CRISPY DUCK WINGS

Union original! Local duck, orange & spice glaze slaw **7 GF**

## SALADS

### SIMPLE SALAD

mixed greens, herbs, shallots, sherry vinaigrette, crostini **6 V, GFA**

### ROASTED BEET SALAD

golden balsamic, mandarins, goat feta, walnuts **8 V, GF**

### WARM WINTER SALAD

blue cheese croquette, potato, house made bacon, kale, frisee, poached egg **10 V, GFA**

*Add any of the following to a salad:*

grilled chicken **5**

steak **8**

salmon **8**

## BURGERS

### UNION BURGER

lettuce, tomato, onion, aioli, house pickle, fries **11**

+ cheese **1.5** (white cheddar, bleu cheese, Gruyere)

+bacon **1.5**,

+mushrooms **1**,

+roasted peppers **1**,

+avocado **1**

The FDA recommends ground beef be cooked to an internal temperature of 155\*

### CHICKEN SANDWICH

sundried tomato pesto, arugula, crispy shallots, mixed greens **11**

+ cheese **1.5** (white cheddar, bleu cheese, Gruyere)

+ bacon **1.5**,

+mushrooms **1**,

+roasted peppers **1**,

+avocado **1**

### GRILLED VEGETABLE SANDWICH

grilled vegetables, tomato, onion, aioli, house pickle, fries **9**

+ cheese **1.5** (white cheddar, bleu cheese, Gruyere)

+mushrooms **1**,

+ avocado **1 V**

### LAMB BURGER

superior farms lamb, harissa, pickled carrots, local goat feta, tomato, eggplant, pine nuts, mixed greens **13**

**98 MILLION WORTH OF GOLD WAS MINED IN VOLCANO AT \$26.50 PER OUNCE**

## ENTREES

### BABY BACK RIBS

house-made BBQ sauce, union baked beans, cheddar biscuit **18 GFA**

### ROAST DUCK BREAST

persimmon- dried cherry compote, potato latke, swiss chard **17 GF**

### SEARED SALMON

roasted yukon gold potato, braised kale, sweet pepper aioli **19 GF**

### GRILLED SKIRT STEAK

yam gratin, mushroom ragu, red-wine demi-glace **19 GF**

### FRIED CHICKEN

smoked cheddar macaroni & cheese, fresh greens **15 ★ GFA 16**

### MUSHROOM WELLINGTON

portabella mushroom, goat feta cheese, in puffed pastry, broccolini **16 V**

### BRAISED LAMB SHANK

mashed potato, roasted root vegetables, lamb jus **20**

**DID YOU KNOW THAT VOLCANO LOST BY A HANDFUL OF VOTES TO BENECIA TO BECOME THE FIRST CAPITOL OF CALIFORNIA?!**

## SIDES

house made pickles **2**

mac & cheese **5**

UNION mac & cheese bacon, broccolini **7** fries **3**

garlic fries **3.75**

yam gratin **4**

seasonal veggies **5**

cheddar biscuit **3**

union baked beans **4**

potato Latke with red-wine demi-glace **4**

mashed potato **4**

sautéed mushrooms **3**

sourdough

bread&butter **1.5**

spicy aioli **.75**

ranch dressing **.75**

**GF – GLUTEN FREE**

**GFA – GLUTEN FREE**

**ALTERNATIVE**

**V – VEGETARIAN**

**DURING IT'S HEYDAY, VOLCANO WAS HOME TO MORE THAN 20,000 PEOPLE, HAD 2 WEEKLY NEWSPAPERS, 5 HOTELS AND 36 SALOONS. A SALOON MEANT YOU HAD A BOTTLE OF WHISKEY, SOME GLASSES AND A BOARD ON 2 BARRELS – IT COULD HAVE BEEN ON THE CORNER OF IMMIGRANT AND CONSOLATION.**

**SODAS/JUICE/COFFEE:** Coke, Diet Coke, Sprite  
**1.25** each, Sarsaparilla, CockNBull Ginger Beer,  
Stewart's – Orange Crème, Black Cherry, Diet Root Beer  
**2** each, Sparkling Mineral Water **1.5**, Iced Tea **2.25**,  
Fresh Lemonade **2.25**, Freshly Brewed Coffee **2**, Hot Tea  
**1.75**, Espresso double **2.25**, Cappuccino **3.50**, Latte **4**

**DRAFT BEER:** Konig Pils **4**, Boont Amber Ale **4**,  
Old 38 Stout **4**

**BOTTLED BEER:** Buckler **3.75** Coors Light **4**,  
Amstel Light **4.25**, Bud Light **4**, Coors **4**, Budweiser **4**,  
Stella Artois **4.25**, Moretti **4.25**, Wyders Hard Cider  
**4.25**, Pacifico **4.25**, Negra Modelo **4.25**, Widmer  
Hefewiesen **4.75**, Blue Moon **4.75** Lost Coast Great  
White **4.75**, Stone Pale Ale **5**, Racer 5 IPA **4.75**, Flying  
Dog Raging Bitch IPA **4.75**, Doggy Style Pale Ale **4.75**,  
Stone Ruination IPA **5.25**, Stone Arrogant Bastard  
**5.25**, Anderson Valley Winter Solstice **5**, Fat Tire  
Amber Ale **4.75**, Fullers ESB (22 oz) **7**, Chimay  
Premiere Red **8**, Lost Coast 8 Ball Stout **4.75**, Lost  
Coast Downtown Brown **4.75**, St. Peter's Cream Stout  
**8.5**

**WINE (GLASS/BOTTLE)**

**BUBBLES:** Gloria Ferrer Brut **7.5/29**, Valdo Prosecco  
Split **9**

**ROSE:** Montevina White Zinfandel **4/15**, Terre Rouge  
Vin Gris (dry rose) **6.5/25**

**WHITE:** Miraflores Muscat Canelli **6/23**, Fogarty  
Gewurztraminer **6.75/27**, Simone Giusto Cellars  
Vermentino **6/23**, Revolution Pinot Grigio **5.25/21**,  
Wilderotter Sauvignon Blanc **6.75/27**, Lange Twins  
Viognier **6.75/27**, Montevina Chardonnay **5/20**, Cyprus  
Chardonnay **7.5/30**,

**RED:** Montevina Barbera **5.5/22**, Handmade Pinot  
Noir **9.75/39**, Bray Zin Hussy **6/24**, Noceto Sangiovese  
**6.75/27**, Sobon Zinfandel Old Vine **7.5/30**, Andis  
Zinfandel **8/32**, CG D'Arie Zinfandel **9.5/38**, Scott  
Harvey Syrah **7.5/30**, Runquist Barbera **10/40** Ursa  
Merlot **6/22**, Ancient Peaks Cabernet Sauvignon **7/28**,  
Chasing Lions Cabernet Sauvignon **6.25/25**, Shake  
Ridge Red **9.5/38**

Updated 1/06/12

## SWEETS

### APPLE GINGERBREAD COBLER

warm and a la mode **7**

### CHOCOLATE TRIFLE

moist rice flour chocolate cake, milk chocolate mousse,  
raspberry sauce **8 GF**

### CLASSIC LEMON MERINGUE PIE

rich filling, with airy meringue, raspberry sauce **7**

### PUMPKIN CHEESECAKE

graham-cracker crust, Jack Daniels caramel sauce **7**

### ROOT BEER FLOAT

sarsaparilla soda & vanilla ice cream **5**

### 50/50 FLOAT

orange cream soda & vanilla ice cream **5**

### AFFOGATO

espresso & vanilla ice cream **4**

### ICE CREAM

freshly baked cookie  
one scoop **2**  
two scoop **4**

## SWEET LIBATIONS

Quaddy Essencia **7**

20 Year Tawny Port **9**

CoCo Vino **5**

Amantillado Sherry **8**

THANK YOU FOR JOINING US AT THE UNION PUB & INN. BE A FAN ON  
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COMFORT FOOD WITH A  
SEASONAL EMPHASIS  
MADE TO ORDER